

[SOFT DRINKS]

Coca cola 5

Coke zero 5

Sprite 5

Sparkling water 375mm (S) 5.80

Sparkling water 800mm (L) 8.70

Orange juice 5

Apple juice 5

Ginger beer 6

Calpis water 5.5

Japanese green tea (Hot or Cold) 4

[BEER]

★ Asahi Super Dry (Tap beer 400ml) 9.5

[SAKE COCTAILS]

Samurai Rock (Sake with Lime juice 45ml) 14

Red Sun (Sake with Tomato juice 90ml) 14

[SYOCHU]

ii chiko (Wheat, Oita 60ml) 9

Alc.20%

Satsuma Hozan (Sweet potato, Kagoshima 60ml) 10

Alc.25%

Tantaka tan (Shiso, Hokkaido 60ml) 10

Alc.20%

[UME-SYU] * We can serve ume-syu on the Rock, Soda or Hot water.

★ Ajiwai umesyu (made from Syochu) 60ml 10

Alc.10%

★ {New} Ippin Mito umesyu (made from Sake) 60ml 11

Alc.11%

[SPARKLING SAKE]

★ Hana Fuga (Yuzu flavor, 250ml chilled bottle) 16

Alc.15%

※ Menu photos are available on  @101yakitor in or  @yakitor in



Yakitori JIN

[JAPANESE SAKE LIST]

*Please, choose chilled, Normal temp or Hot

JUNMAI

Junmai Ozeki (Hyogo) 150ml 12
Alc.13.5%
SMV.+5 / ACID.1.5 300ml 22

[New] Ma no zuru (Niigata) 150ml 16
Alc.14.8%
SMV.+15 / ACID.1.2 300ml 31

Takashimizu kimoto junmai (Akita) 150ml 14
Alc.15.5%
SMV.+4 / ACID.1.6 300ml 26

[New] Ippin Junmai (Ibaraki) 150ml 13
Alc.15.5%
SMV.+4 / ACID.1.9 300ml 24

JUNMAI GINJYO

[New] Naruto tai (Tokushima) 150ml 16
Alc.15%
SMV.+4 / ACID.1.3 300ml 31

Ura kasumi (Niigata) 150ml 14
Alc.15.3%
SMV.+1 / ACID.1.4 300ml 26

Jozen-mizunogotoshi (Niigata) 150ml 15
Alc.14.9%
SMV.+5 / ACID.1.5 300ml 28

JUNMAI DAIGINJYO

Kubota Hek yu (Niigata) 150ml 21
Alc.15%
SMV.+5 / ACID.1.5 300ml 40

Dassai 50 (Yamaguchi) 150ml 16
Alc.16.5%
SMV.+3 / ACID.1.5 300ml 31

[New] Ippin Junmai daiginjyo (Ibaraki) 150ml 23
Alc.16%
SMV.+4 / ACID.1.5 300ml 45

Dassai 23 (Yamaguchi) 150ml 45
Alc.16%
SMV.+6 / ACID.1.1 300ml 88

[JAPANESE WHISKY]

* We can serve whisky on the Rock, Soda or Hot water.

Kaku
(Crispy and dry goes well with salty Yakitori)
Alc.40% single 13 double 26

Yamazaki 12yr
(Representative whisky of Japan has mild and smooth flavor)
Alc.43% single 15 double 30

Hakusyu 12yr
(Refreshing & sharpness in taste while slightly smoky finish)
Alc.43% single 14 double 28

[WINE LIST]

*B.Y.O wine corkage / per 750ml bottle 15

WHITE

Te M nia Sauvignon Blanc (Nelson NZ) 125ml 9 / 43
Alc.12.5%

Soumah Pinot Grigio "16 (Yalla valley VIC) 43
Alc.12.5%

Grace Gris de Koshu "15 (Yamanashi JPN) 57
Alc.12%

RED

Silent way Vineyard Pinot Noir "16 (Lancefeld VIC)
Alc.13% 125ml 10 / 45

Head "Red" Shiraz "15 (Barossa valley SA) 46
Alc.13%

Grace Kayagatake Rouge "15 (Yamanashi JPN) 61
Alc.12.5%

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Yakitori JIN

[IPPIN]

◆ Smoky Edamame 8

◆ Fresh Cabbage 8
(Marinated with Shio konbu & Sesami oil)

◆ Tsukemono 10
(Tomato, Chinese cabbage, Cucumber)

Chicken Karaage 13
(Fried chicken w/ Radish ponzu sauce)

Dashimaki Tamago 14
(Fluffy Japanese egg omlet)

9pc Salmon Tataki 27
(w/ Foie gras, Truffle oil, fresh wasabi)

★ Chicken yaki Gyoza 16
(5pc Sizzling chicken dumplings)

Tororo-yaki 17
(Grated yam, Cuttlefish legs, Red ginger
w/ Egg yolk & Mayo)

★ Ebi-chilli-mayo 23
(Tiger prawn tempura w/ Sweet chilli & Mayo)

[SALAD]

Pork shabu shabu salad 16
(Choose your dressing - Ponzu radish, Sesami, Wasabi)

[YAKITORI]

Charcoal grilled chicken skewers

*Please, choose Tare (Yakitori sauce) or Shio(Salt)

Thigh (Momo) 5

Breast (Mune) 5

Wing (Tebasaki) 5

Skin (Kawa) 5

Breast tenderloin (Sasami) 5

★Negima 7
(Thigh and Breast with Leek)

★Meat ball (Tsukune) w/ Mild boiled egg 8.5
w/ Cheese 8.5

★ Momo negi shio 6
(Thigh w/ salted garlic sauce, shallot)

★ Mune mentai mayo 6
(Breast w/ spicy cod roe mayo sauce)

★ Sasami ume mayo 6
(Breast tenderloin w/ Japanese plum sauce and mayo)

[INNARDS]

Gizzard (Sunazuri) 4

Liver (Kimo) 4

★Heart (Kokoro) 4

* Some rare parts of Yakitori are limited in stock.
(Tail, Neck, Artery and Outside skirt and so on) Please, ask our staff !

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Yakitori JIN

[KUSHI-YAKI]

★ (9+) Wagyu Beef 10

★ Tiger prawn 6

Enoki mushroom - Pork 6

Asparagas- Pork 7

Shiitake mushroom with a chicken filling 7

★ Perino Tomato w/ Camembert cheese 5

4pc Quail eggs (Uzura) 5

[VEGETABLES]

◆ Asparagas 4

◆ Jalapeno 4

◆ Egg plant 4

◆ Okura 4

◆ Zucchini 4

◆ Grilled Rice cake (Mochi) 5
w/ Yakitori tare,
Seaweed and Spicy cod roe

[Recommendation]

★ Omakase (6pc Chef's selection) 24

★ {New} Omakase Premium 37

(9+wagyu, Perino tomato w/ camembert cheese, Tiger prawn, Momo negishio, Mune mentai mayo, Negima misoyaki)

Chicken Steak 23
(Charcoal grilled Thigh 200g served w/ Green salad)

★ 9+ Wagyu ChuckTail Steak 31
(Charcoal grilled Wagyu beef 150g served w/ Green salad)

[RICE & NOODLES]

★ Jin soup (Rich chicken soup with Meat balls) 6

◆ Steamed rice 4

★ Yakitori soboro Don 19
(A bowl of rice w/ Yakitori tare, Minced chicken, Mild boiled egg)

Yakitori Oyako Don 16
(A bowl of rice topped w/ Yakitori shio, Eggs, Vegetables)

★ Kani Tenshin Han 29
(Thicken chicken soup w/ Alaskan king crab meat on the bowl of rice)

A Grilled rice ball w/ Jin soup (Yaki onigiri) 11
※ Additional rice ball 6

★ Kama-Meshi 26
(Rice, Chicken & Vege cooked together in a Japanese pot)
It takes about 30mins. Please, order at the first.

★ Tori Soba 18
(Noodle soup w/ Yakitori shio & vegetables)

◆ Yasai Soba 16
(Noodle soup w/ Vegetables & tofu)

[KIDS MENU]

★ Yakitori Don 9.90
(A bowl of rice topped w/ yakitori tare or salt)

[DESSERT]

★ Mizu yokan 13
(Home-made Red bean ager-ager jelly w/ Matcha ice cream)

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Yakitori JIN